

# Shared Dining



# Pricing Options

Our FEAST menus are designed for guest interaction along with beautiful food. Menus can be served on Grazing Tables or directly on Guest Tables.

Complete with platters, canapé dishes, serving plates, bowls and utensils. We can cater anywhere from offices, backyards and more giving you the freedom to host an event where you can get creative!

Entrée | Main (3 choices) | Sides (3 choices) – \$49 per person  
Entrée | Main (4 choices) | Sides (3 choices) – \$59 per person  
Main (3 choices) | Sides (3 choices) | Dessert – \$49 per person  
Main (4 choices) | Sides (3 choices) | Dessert – \$59 per person  
Entrée | Main (3 choices) | Sides (3 choices) | Dessert – \$59 per person  
Entrée | Main (4 choices) | Sides (3 choices) | Dessert – \$69 per person

Inclusions | Qualified chef, bamboo plates, cutlery, place setting set up and napkins

Pricing based on minimum numbers of 40 people, surcharges apply for smaller groups. Waiting staff, surcharges & additional equipment fees may apply, but vary depending upon locations & circumstances. GST not included.

Please advise of dietary requirements prior to event.

# Shared Entree

*Set up as Grazing Table*

Choose one option from the selection below:

Grazing One:

Salami, prosciutto & pancetta, marinated mixed olives & sundried tomatoes, house made dips, charred & marinated vegetables, herb frittata, crispy Turkish bread & grissini

Grazing Two:

(Choose 6 items to make up platters)

Antipasto skewers – olives, chargrilled capsicum, feta & tomato (v/gf)

Bruschetta topped with freshly chopped tomatoes with basil and parmesan (v)

Crepes filled with leeks, mushroom and a Philadelphia cream cheese

Rare Sirloin of beef fillet with seeded mustard on a mini brioche

Veggie sushi - assorted vegetable sushi with ginger and wasabi (v)

Falafel with Greek style mint yoghurt (v)

Chickpea shawarma dip (gf)(vg)

Duck Pancake(gf)

Cumin spiced lamb kofta (gf)

Balsamic mushrooms, herb stuffing (vg)(gf)

Nori cone with smoked salmon, soy dressing (gf)

# Mains

## Meat Dishes

Chargrilled beef, Finely sliced, parsley & chimichurri sauce (gf)

Pork loin, sage crust, Salsa verdure & balsamic jus (gf)

Slow braised lamb shoulder, Greek Yoghurt, paprika sauce (gf)

Chicken breast, Moroccan crust, pumpkin, sweet potato, torn Turkish bread, mint yoghurt

Pork belly, five spice crust, sticky soy deglaze, rice noddles coriander, crispy garlic (gf)

Seared sirloin, pulled beef wellington, grilled asparagus spears, tarragon buttercream

Thai green chicken curry, jasmine rice

## Fish Dishes

Salmon fillets, thyme, capers, spinach, citrus butter dressing (gf)

Sesame soy salmon fillet with roasted peppers, Chinese greens, egg noodles and a chilli salsa

Herb crusted cod supreme, prosecco beurre blanc

Grilled tiger prawns, rice noodles, mango, ginger, lemongrass chilli

## Vegetarian Dishes

Pastry case filled with sautéed mushrooms, crème fraiche and fresh tarragon, served with slow roasted tomatoes

Wild mushroom wellington, truffle cream cheese, pine nut granola

Eggplant arancini, sun blushed tomato ragu

# Sides

## Warm

Roasted Potatoes, sea salt, parsley, lightly glazed butter

Oven Roasted Sweet Potato, root vegetables

Roasted carrots & parsnips, truffle infused honey glaze

Caramelised Baby Carrots, honey glaze, poppy seed

Thyme Roasted Pumpkin, braised leek, goat's cheese, parmesan

Broccoli, beans, asparagus, spinach, toasted almonds, garlic butter

## Salads

Artichokes, lemon, truss tomatoes, mustard dressing

Baby Pickled Beetroot, lentils, coriander, feta

Cos Lettuce, watercress, witlof, pomegranate

Sweet Potato, pinenut, kumara, red capsicum, shallot, oil dressing

Red quinoa salad, beanshoots, spring onions, lemon honey dressing

Cos leaves, radish, mint, with citrus dressing (gf)(v)(vg)

# Desserts

Dessert platters – please choose one from the following

Set up on dessert table or placed on guest tables

Selection One

Pecan Tart / Choc Hazelnut Tart / Apple Crumble Tart / Coconut Pineapple Tart / Redcurrant Tart / Calamansi Tart

Selection Two

Green Tea & Apricot Friand / Sago Mango Pyramid / Raspberry Macaron w Marshmallow / Peanut Butter Slice / Passionfruit Slice / Chocolate Brownie

Selection Three

Fruit & Nut Friand / Vanilla Cake Slice / Baked Lemon Cheesecake / Banoffee Tart / Earl Grey Tea Madeline / Opera Slice

Selection Four

Almond Praline Brownie / Lemon Berry Cheesecake / Pistachio Vanilla Raspberry Slice / Salty Macadamia Caramel on Chocolate Cookie / Boysenberry Temptation / Almond Panna Cotta w Plum & Spice Base